

# **LOYOLA SENIOR HIGH SCHOOL**

## **FOOD TECHNOLOGY HSC ASSESSMENT TASK 3**

**2008**

### **Core Unit: Food Product Development**

**Marks: /100**

**Weighting: 25%**

**Components: Research Analysis and Communication  
Experimentation and Preparation  
Design, Implementation and Evaluation**

#### **Outcomes:**

- 1.3 Justifies processes of food product development and manufacture in terms of market, technological and environmental considerations.**
- 4.2 Applies principles of food preservation to extend the life of food and maintain food safety.**
- 4.1 Develops, prepares and presents food using product development processes.**

**In this task, you will be assessed on how well you: -**

- research and report on the processing of a commercial food product from raw material to final product; including a detailed flow chart**
- design a simple food product to demonstrate your understanding of food product development and manufacture, critical control points and flow charts**
- prepare and present a food product using correct hygiene and management procedures**

**Date Due: Friday 23/5/07**